

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the present application.

Listing of Claims:

1. (Currently Amended) An acidic protein food or drink comprising one or more of salts or saccharides selected from the group consisting of water-soluble soybean polysaccharides, gum arabic, gum tragacanth, locust bean gum, guar gum, glucomannan, psyllium seed gum, tamarind seed gum, tara gum, alginic acid, carrageenan, agar, fucellaran, pectin, curdlan, xanthan gum, gellan gum, pullulan, polydextrose, slightly-digestible dextrin, guar gum degradation products, psyllium seed coat, low-molecular weight sodium alginate, inulin, and modified food starch, water-soluble basic salts, alkali metal salts of organic acids, basic monosaccharides and basic oligosaccharides; and acidic-soluble soybean protein having a solubility of 55% or higher at [[the]] a pH of the acidic food or drink, wherein the acidic-soluble soybean protein is not a hydrolysate thereof.

2. (Cancelled).

3. (Currently Amended) The acidic protein food or drink according to claim 1, wherein the acidity-pH is in the range of [[pH]] 2.0-4.5.

4. (Original) The acidic protein food or drink according to claim 1, wherein the food or drink is a beverage, an aqueous phase-containing emulsion or a frozen dessert.

5. (Currently Amended) A powder material comprising one or more of salts or saccharides selected from the group consisting of water-soluble soybean polysaccharides, gum arabic, gum tragacanth, locust bean gum, guar gum, glucomannan, psyllium seed gum, tamarind seed gum, tara gum, alginic acid, carrageenan, agar, fucellaran, pectin, curdlan, xanthan gum, gellan gum, pullulan, polydextrose, slightly-digestible dextrin, guar gum degradation products, psyllium seed coat, low-molecular weight sodium alginate, inulin, and modified food starch,

water-soluble basic salts, alkali metal salts of organic acids, basic monosaccharides and basic oligosaccharides; and acidic-soluble soybean protein having a solubility of 55% or higher at [[the]] a pH of the acidic food or drink, wherein the acidic-soluble soybean protein is not a hydrolysate thereof.

6. (Currently Amended) An acidic-soluble soybean protein material with relieved astringency comprising one or more of added salts or saccharides selected from the group consisting of water-soluble soybean polysaccharides, gum arabic, gum tragacanth, locust bean gum, guar gum, glucomannan, psyllium seed gum, tamarind seed gum, tara gum, alginic acid, carrageenan, agar, fucellaran, pectin, curdlan, xanthan gum, gellan gum, pullulan, polydextrose, slightly-digestible dextrin, guar gum degradation products, psyllium seed coat, low-molecular weight sodium alginate, inulin, and modified food starch, water-soluble basic salts, alkali metal salts of organic acids, basic monosaccharides and basic oligosaccharides which are added thereto, and having a solubility of 55% or higher at a pH 2.0 to 4.5, wherein the acidic-soluble soybean protein is not a hydrolysate thereof.

7. (Previously Presented) The material according to claim 5, which is an agent for preventing formation of dregs of cloudy-type fruit juice.

8. (Previously Presented) The material according to claim 6, which is an agent for preventing formation of dregs of cloudy-type fruit juice.